

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm	ent Addre	ss (nu	mber and street, city, state, zip code)	]		9/20	19-85	
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Owner				Purpose:	Follow-up Release Date			
Se. H Owner's A	+ Bm	da 1	wilson_	Routine	No TODAY			
l .				2. Follow-up	Summary of Violations:			
1044 N	wh o	k	Ct. Louesville, IN 47186	3. Complaint				
Person in C	Charge			4. Pre-Operational	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$			
Vickic	Kuch			1	\ \		<u>, v 7</u>	
Responsible	e Person's	E-ma	ii	5. Temporary	Menu Ty	pe <i>(See back</i>	of page)	
ĺ				6. HACCP				
Certified F				7. Other (list)	1 2	<b>X</b> 3	4 5	
Vickic	Kuch	l	(7-7-20)					
• CRITICAL	. ITEMS AF	E IDI	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS M	IARKED "C"	.=	_		
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"								
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Section#	C/NC	R	Narrative Narrative			To Be Co	rrected By	
136	C		Observed uncomed remployed winter and fer	I on prop falle		Coir	eckd	
204	C	L	Observed cell phase on purp table Corrected					
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392	NL		Observed draysto left open	1120 100	, ,,	Corre		
	-		Coresia accepto per i span			Corre	CHO	
			Stere should provide or define an over for employee					
		Show should provide or define an over for employer  Food and drink and personal items						
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			CFM reminded that CFM expires 7/20					
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## **MENU TYPE**

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

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Floyd County Health Department Inspection Notes								
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